



WOOD FIRED SCALLOPS WITH LEMONY SALSA VERDE

Serves 6-8

INGREDIENTS

FOR THE SCALLOPS

12 large dry packed scallops
extra virgin oil
sea salt
black pepper
1 tbsp butter (optional)

FOR THE LEMONY SALSA VERDE

1/2 lemon (with peel), seeded, chopped
1 finely chopped small shallot
1 finely chopped garlic clove
salt and pepper
1 cup olive oil
3/4 cup finely chopped fresh parsley
1/2 cup finely chopped fresh cilantro
1/4 cup chopped fresh chives
lemon juice

TECHNIQUE

FOR THE LEMONY SALSA VERDE

Combine 1/2 lemon (with peel), seeded and chopped, 1 finely chopped small shallot, and one finely chopped garlic clove; season with salt and pepper.

Let sit for 5 minutes. Stir 1 cup olive oil, 3/4 cup finely chopped parsley, 1/2 cup finely chopped fresh cilantro, 1/4 cup chopped fresh chives. Season with salt, pepper, and lemon juice if desired. Set aside until ready.

FOR THE SCALLOPS

1. Using the direct cooking method, have the embers ready at the mouth of the oven with a grill grate over them.
2. Marinate the scallops in olive oil, sea salt, and freshly cracked black pepper.
3. Place the scallops on the hot grate. Scallops are best just a bit medium rare.
4. Alternately, preheat a cast iron pan on the grill. Gently place scallops in the pan with butter. Place pan on the grill to cook.
5. Cook for 2-3 minutes per side (for both methods.)
6. Finish with salsa verde.

